

WOOD WINE CABINET OWNER'S MANUAL

Vinotemp[®]
A PROUD HERITAGE



Phone: 1-800-777-8466



Fax: (310) 886-3310

Wood Wine Cabinet Owner's Manual



CONGRATULATIONS!

Thank you for choosing Vinotemp for your wine cabinet needs. Our goal is to produce the finest quality wine cabinets in the industry, providing you with years of enjoyment.

Your wine cabinet was built by hand by our dedicated craftsmen to give you many years of enjoyment based on your lifestyle, your needs, and your budget.

We hope that your experience with us was pleasurable and that your wine cabinet helps you enjoy one of the greatest luxuries in life--wine.

Cheers!

Alvin Patrick
Vice President of Operations
Vinotemp International Corp.
www.Vinotemp.com
16782 Von Karman Ave, Suite 15
Irvine, CA 92606
U. S. A.

THANK YOU FOR CHOOSING A VINOTEMP WINE CABINET

Please enter the complete model and serial numbers in the space provided:

Model _____
Serial No. _____

You should also attach your purchase receipt to this manual.

GENERAL CONTACT INFORMATION

Vinotemp Corporate Office

Office Hours: Mon to Fri
7:00am – 5:00pm PST
(Showroom/ Sales/ Headquarters)
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Irvine, CA 92606

Vinotemp Factory

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Visit us online: <http://www.Vinotemp.com>

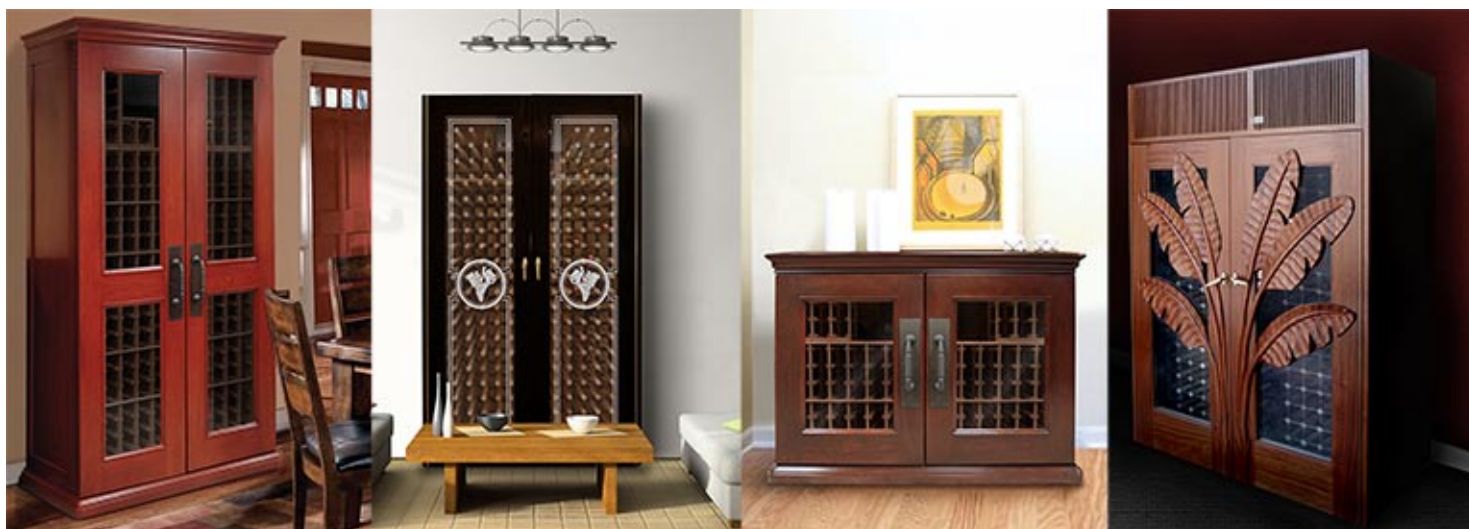


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SAVE THESE INSTRUCTIONS!

REGISTER YOUR WARRANTY WITHIN 10 DAYS OF RECEIVING THE UNIT:



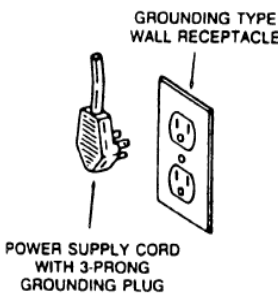
<http://www.Vinotemp.com/Warranty.aspx>



PLEASE BE SURE TO RETAIN YOUR PROOF OF PURCHASE.

IMPORTANT NOTES

- When you receive your new wine cabinet please follow the Inspection Procedure on page 6.
- You must wait 24 hours before plugging in your unit for normal operation. This will allow the lubricant to settle.
- ▲ **Do not use a ground fault interrupter (GFI).**
- ▲ **Your cooling unit must be plugged into an outlet connected to a 15-AMP circuit.**
- You must use a 3-prong wall receptacle installed by a qualified electrician.
- While loading your cabinet with large quantities of bottles keep the cooling unit powered off. If the cooling unit runs while the doors are open it will cause excess condensation, leaking, and a reduction in cooling power.

IMPORTANT: Until you have loaded bottles into your cabinet, do not open both doors at the same time. The doors are very heavy and when both doors are opened, the cabinet may tip forward.

 WARNING	
	
<p>To avoid the risk of electrical shock, property damage, personal injury or death:</p> <ul style="list-style-type: none">• The power cord must be plugged into a 3-prong grounding-type wall receptacle, grounded in accordance with the National Electrical Code, ANSI/NFPA 70 - latest edition and local codes and ordinances.• It is the personal responsibility of the consumer to have a proper 3-prong wall receptacle installed by a qualified electrician.• DO NOT, UNDER ANY CIRCUMSTANCES, REMOVE THE POWER CORD GROUNDING PRONG.• A separate adequately fused and grounded circuit should be available for this appliance.• Do not remove any grounding wires from individual components while servicing, unless the component is to be removed and replaced. <i>It is extremely important to replace all grounding wires when components are replaced.</i>	
	

 WARNING	
	<p>ELECTRIC SHOCK HAZARD</p>
	<p>Disconnect electric supply from appliance before servicing.</p>
	<p>Replace all panels before operating.</p>
<p>Failure to do so could result in death or electrical shock.</p>	

DELIVERY OF YOUR CABINET

Your wine cabinet has been shipped from our factory through a moving company that has extensive experience handling furniture products of substantial weight. Vinotemp has given these installers specific instructions which include the following:

- Inspecting the cabinet for obvious flaws.
- Unpacking the cabinet and cleaning up debris.
- Placing the cabinet indoors in a properly ventilated location. (The chart on page 16 shows the necessary clearance for each type of exhaust).
- Adjusting the doors.

Every Vinotemp wine cabinet is inspected for quality before careful packaging and shipment from the factory to you.



IMPORTANT: Please wait 24 hours before plugging in your unit. This will allow the lubricant to settle.

INSPECTION PROCEDURE

When the moving company arrives to install the unit please inspect your cabinet for the following:

- ✓ Damage or tears on the shipping carton.
- ✓ Wine cabinet should always be shipped in an upright position. It is ok to tip the cabinet during installation.
- ✓ Carefully inspect the rest of the packaging looking for any tears, holes, marks or other damage.
- ✓ Allow the delivery men to remove the packaging. Watch them closely.
- ✓ Once packaging is removed inspect the outside of the cabinet for damage.
- ✓ Open the cabinet doors and inspect the inside of the cabinet for damage.
- ✓ If you find damage to the wine cabinet:
 - Describe the damage on the shipping receipt.
 - DO NOT sign the paperwork if the delivery men have noted that there is hidden or concealed damage.
 - Call Vinotemp at 1-800-777-VINO (8466) or your dealer immediately before the delivery company leaves.
- ✓ If there is no damage to the wine cabinet, please sign shipping documents.
- ✓ Please retain a copy of all freight documents including the shipping receipt (with your notes) making sure that everything is legible on your personal copy.



IMPORTANT: Any damage must be noted by yourself and the installation crew on the shipping receipt which both parties will be required to sign. Failure to follow these instructions may result in a denied insurance claim and/or billing(s) for repairs or returned merchandise.

WINE CABINET INSTALLATION

MOVING THE CABINET

It is okay to tip the wine cabinet forward, backwards, or on its side in order to get it through doorways during installation. Never push, pull, or lift the cabinet by its doors or handles when moving. It may be necessary to remove the cabinet doors during installation to fit it through doorways. Please refer to Cabinet Disassembly/Reassembly on page 8 for more detailed instructions.

ALIGNING YOUR CABINET

Vinotemp cabinets are equipped with legs which can be adjusted up or down with a wrench as needed to align the unit. There are two primary reasons for alignment:

1. Assure the unit stands solidly on the floor without rocking back and forth.
2. To adjust the doors and assure that they are flush and provide a tight seal.

Alignment should only be done once the cabinet is in its permanent location and prior to filling it with wine bottles.

To align the cabinet, slowly turn the legs clockwise using a wrench. It may require you to make several complete rotations around the unit in order to complete the needed adjustments.

Do not attempt to level the cabinet with a leveling device. **Proper alignment requires only that the doors are flush and sealing properly and that all of the legs of the unit are touching the ground.** If the doors are not properly sealed it will allow cool air to escape and your cooling system will not perform to its best ability.

IMPORTANT:

Adjustment of the legs for proper alignment is the customer's responsibility.

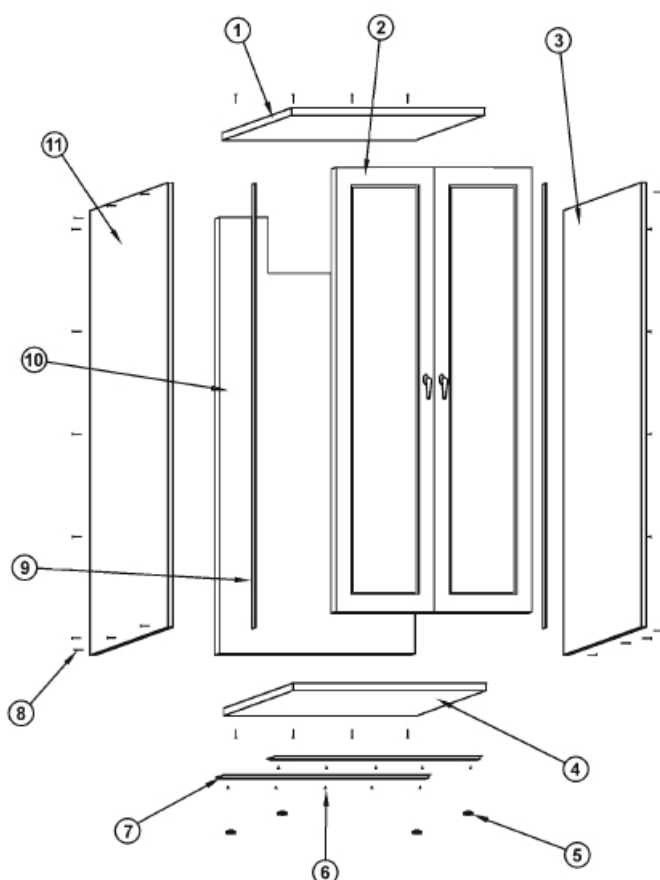
DOORS UNALIGNED:
LEFT DOOR IS HIGHER THAN THE RIGHT



DOORS ALIGNED:
BOTH DOORS ARE ON THE SAME PLANE



CABINET DISASSEMBLY/REASSEMBLY



1. Top Panel
2. Door(s)
3. Right Panel
4. Bottom Panel
5. Foot
6. Screws (used for #7)
7. Bottom Metal
8. Screws (used for panels)
9. Hinge(s)
10. Rear Panel
11. Left Panel

Tools required for disassembly:

- 7/16" wrench
- Phillips screwdriver
- 4mm hex wrench (Allen wrench)
- 1/4" nut driver

Note: 2-3 people are required to complete cabinet disassembly. Remove racking first. Also, some units are equipped with a horizontal stabilizing bar which must be removed first.

DISASSEMBLY INSTRUCTIONS

1. Remove shipping carton and packing material with the exception of the pallet. Open door and remove the plastic bag containing four or six casters depending on the size of the unit.
2. Place the cardboard on the ground behind the wine cabinet.
3. With the 7/16" wrench, remove the three bolts at the top of the cooling unit. Carefully slide the unit out and place it on the ground out of the way in an upright position. Be careful not to damage the insulated bottom.
4. Some 700 series cabinets include a vertical bar. Remove the vertical middle bar by removing the center screw in back brace, then remove screws on top and bottom of middle bar.
5. Carefully remove the screws that are on the cabinet side of the hinge making sure someone is holding the door while screws are being removed. Place the door on the cardboard to the side of the wine cabinet.
6. With the Phillips screwdriver or 1/4" nut driver, carefully remove the screws holding the bottle racks; be sure to save the screws which are located in the top

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back of the rack. Remove the entire rack. **Note:** The bar must be removed prior to removing the rack on models with horizontal support bar (models 440 single door and 440E single door).

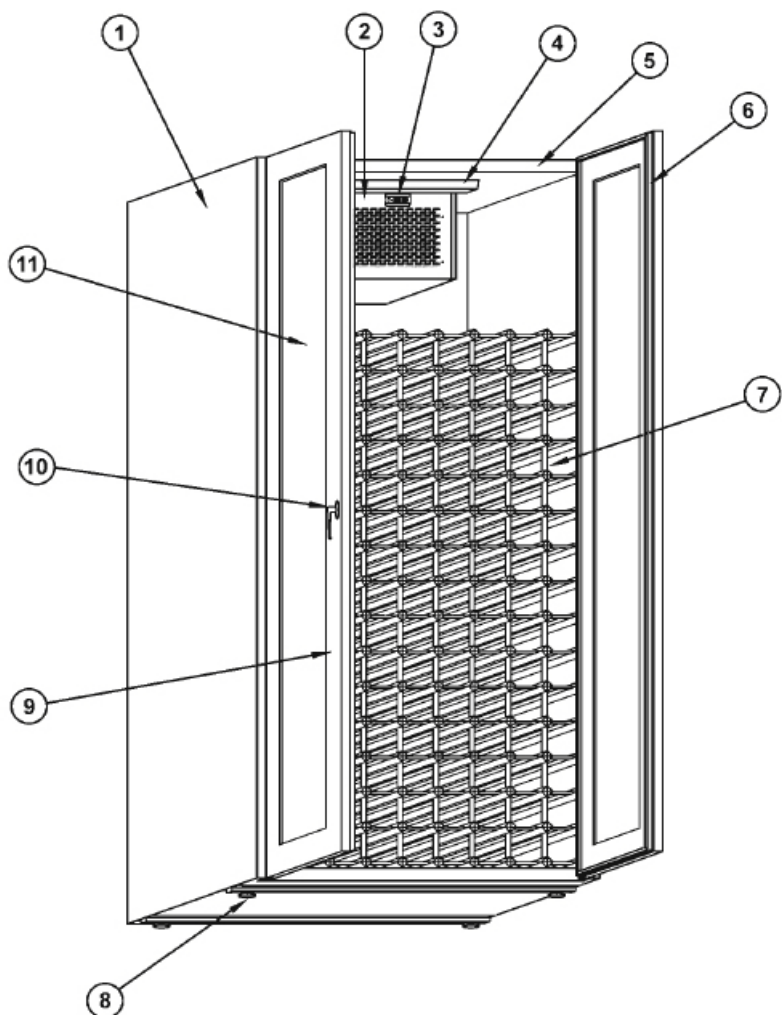
7. Carefully tilt the cabinet back and place on the cardboard packing or padding to avoid damaging the cabinet.
8. With the 4mm wrench, carefully remove bolts on the side of the cabinet and place the side panel on the cardboard.
9. Having someone hold the top and bottom ends, remove bolts on the other side. Place the side panel on the cardboard.
10. Remove the bolts at the top of the cabinet. Place on top of the cardboard.

ASSEMBLY INSTRUCTIONS

1. Install the casters all the way in on the bottom piece first.
2. To assemble your unit, follow the disassembly instructions in reverse.
3. If doors appear unaligned, level the cabinet as best possible by screwing the casters back out slowly, checking alignment with each adjustment.
4. Allow 5 to 6 inches of clearance from the back of the wine cabinet to the wall to allow for proper air circulation.
5. Your cabinet is now ready to plug into a dedicated 115V outlet. It is recommended that a separate circuit serving only your wine cabinet be provided. Do not plug your cabinet into an outlet used for other electronic items.

Note: Vinotemp applies an insulation tape in the panel joints of the cabinet that may be glue-like in appearance. If the insulation tape is damaged it should be replaced.

WINE CABINET FEATURES



1. Cabinet
2. Cooling Unit
3. Digital Controller*
4. Light
5. Magnetic SS Strip
6. Heavy Duty Gasket
7. Rack
8. Adjustable Foot
9. Hinged Door(s)
10. Handle and Lock
11. Dual Paned Glass

IMPORTANT: Your cabinet was designed to hold standard 750ml Bordeaux bottles. Storing larger bottles (such as Champagne bottles) will decrease your storage capacity. There is room around the Wine-Mate cooling unit for storage of larger bottles.

Vinotemp wood wine cabinets are designed to provide a stable temperature between 50-65 °F in a normal ambient environment.

Humidity and temperature control using patent pending technology. The cabinet will keep a desired humidity of 50-70% even when the environment fluctuates between dry and humid air.

These temperature and humidity levels are optimized for the long term storage of wine.

Top, front, rear, and side exhaust options are available for convenient installations.

**Digital Controller located on the front of the Wine-Mate cooling unit on standard rear-exhaust cabinets only.*

PLACEMENT OF YOUR WINE CABINET

Designating the proper location for your cabinet is important. In order to maximize the performance of your cabinet, please consider the following:

- I. **Weight Load Factor**
- II. **Ambient Temperature**
- III. **Humidity Control**
- IV. **Ventilation Factor**
- V. **Noise Factor**

I. **WEIGHT LOAD FACTOR**

You will need to take into account that the weight of the cabinet fully loaded with wine can be substantial. This chart specifies the approximate weights of the cabinets empty as well as the weight when filled with wine bottles.

Model	Unit Weight	Max Bottle Capacity	# of Bottles x 2lbs (each)	Total Weight
700	550	440	880	1430 lbs
440	350	280	560	910 lbs
296	300	224	448	748 lbs
250	275	160	320	595 lbs
230	350	160	320	670 lbs
100	195	80	160	355 lbs
Please make sure that the floor underneath the cabinet will be strong enough to support its weight when fully stocked.				

Floor Surface

Due to the substantial weight of your cabinet it is important that it be placed on a hard surface. Otherwise, the cabinet may become skewed over time, the doors settling unevenly.

II. AMBIENT TEMPERATURE

The cooling system in the cabinet has the ability to cool a maximum of 25°F below the ambient temperature in the room. Therefore you want to place the cabinet in a room which will not exceed the maximum temperature of 80°F. Otherwise the unit will not have the capacity to keep the wine at a desirable 55°F.

On the other hand, you want to make sure the temperature in the room does not fall drastically below 55°F. The cooling system is designed to cool the interior contents to a minimum of 50°F and cannot operate correctly if the ambient temperature drops below the minimum set temperature. To ensure proper cooling, please make sure that the ambient temperature does not exceed the set temperature. In addition, the cooling system is designed to only cool to a minimum temperature of 50°F.

Please note, select models using a more powerful cooling system than the standard 1500 BTU unit and utilizing thicker insulation may be suitable for use in areas with a maximum ambient temperature of 95°F. Models with glass doors should not be put in extreme environments even when using upgraded cooling and insulation.

III. HUMIDITY CONTROL

The cabinets are designed to *maintain* humidity using patent pending digital temperature and humidity control. This is accomplished through the design/engineering of the cooling unit. There are no special controls for this function. As the cabinet begins to cool, the humidity in the cabinet will begin to rise, thus creating an ideal environment for long term wine storage.

IMPORTANT: The unit does not create humidity. If you live in a dry climate, you may add to the humidity of the cabinet by placing a sponge in a small container of water at the bottom of the cabinet. This will help to create the necessary humidity needed.

IV. VENTILATION FACTOR

Ventilation is an important factor to consider when choosing the correct location. The compressor motor will give off heat, which will need to dissipate away from the unit. If the cabinet is located within a restricted area and ventilation is not available, then the ambient temperature of the room will increase and thus will prevent the unit from cooling adequately.

Be sure to find a location with excellent ventilation. For standard (rear exhaust) units, the rear of the cabinet should be placed 6 inches away from the back wall. In addition, there should be 12 inches of clearance above the top of the cabinet and 12 inches on each side. This will ensure adequate ventilation of the heat exhaust. For more detailed

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Clearance Guidelines, please see page 16. Periodically vacuum the grille of the cooling unit to keep dust from clogging the unit. Please see the Maintenance section on page 24 for more cleaning tips.

IMPORTANT: Do not place anything on top of the wine cabinet.

V. NOISE FACTOR

The cooling system within your cabinet is motor driven and does produce a nominal amount of noise while the compressor and the temperature equalizer fans are in operation. The noise is comparable to the noise of a refrigerator when it is running.

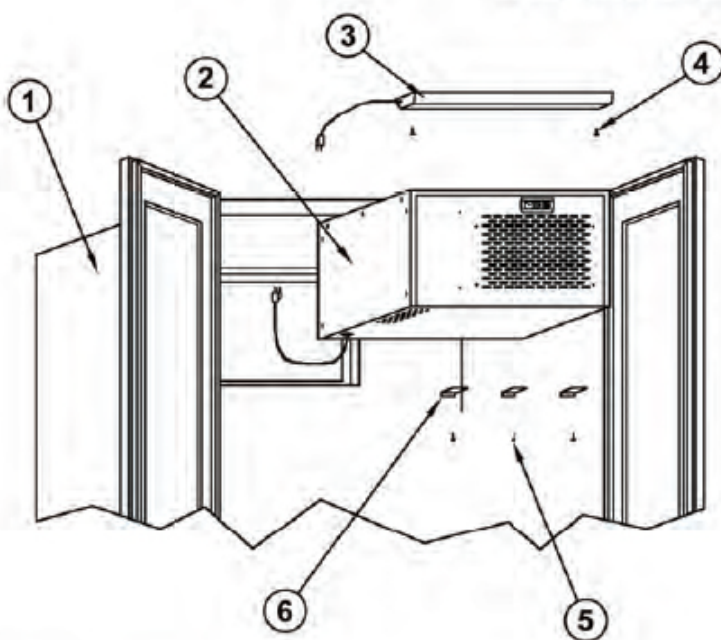
The cooling system will run continuously during the initial cool down period when the wine bottles are first placed inside the cabinet. After that, the unit will run as needed in order to maintain relative humidity and precise temperature tolerances. The amount of time the unit will need to run is based on the ambient temperature of the room. Front venting cabinets and the Wine-Mate 2500 upgraded cooling system are louder due to design and the size of the compressor.

If the unit is placed on a hard surface, such as tile or hardwood floors, it is recommended that you consider placing a small piece of carpeting (such as a low pile area rug) underneath the unit to prevent the unit's operating noise from echoing against the hard surface of the floor.

ABOUT YOUR WINE-MATE COOLING UNIT

The Wine-Mate cooling unit included with your wood wine cabinet was specially designed to provide a temperature range of 50-65°F and a humidity range of 50-70RH—the perfect environment for the long term storage of wine. Utilizing a user friendly digital controller you can easily manage the temperature and humidity of your cabinet. Read more about how to program your Wine-Mate unit below and visit us online at <http://www.vinotemp.com/Service-Support/Owners-Manuals.aspx> to download your cooling unit's Owner's Manual for more advanced setting options.

INSTALLATION OF YOUR WINE-MATE COOLING UNIT



1. Cabinet
2. Cooling Unit
3. Light
4. Screws for Light
5. Screws for Bracket
6. Bracket

WINE-MATE REMOVAL:

1. Unplug the cooling system from the wall and the light
2. Remove light screws and light
3. Remove 2 bracket screws and brackets (this is all that supports the unit so an assistant will have to support it during removal)
4. Slide unit towards front of cabinet and remove

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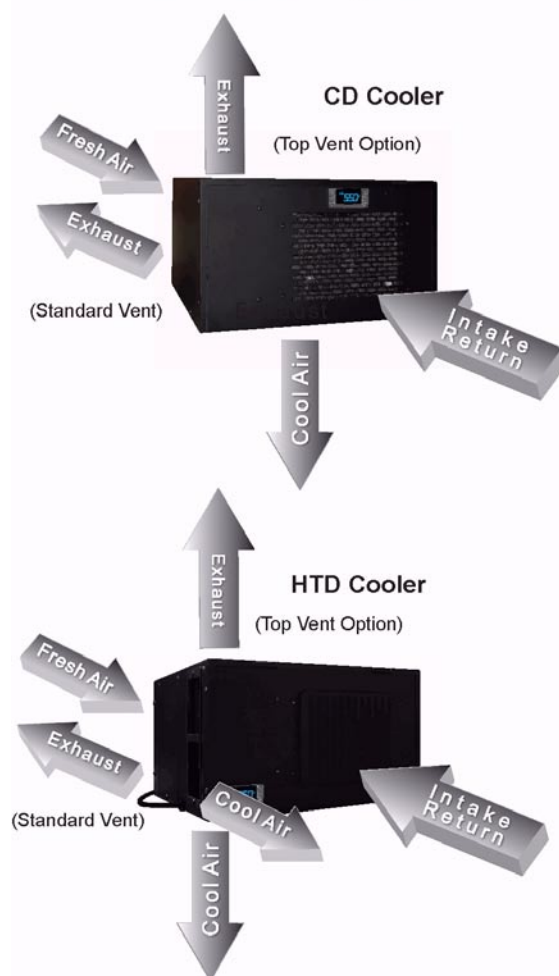
GUIDELINES:

Wine-Mate is extremely proud of the reliability of its products.

After you have waited 24 hours to allow the lubricant to settle inside your Wine-Mate unit, please test your unit for the following: there should be warm air flowing out the back or top, depending on the configuration, and cool air out the bottom. The system should be installed as close to the top of the cabinet as possible, centered, and should have an unobstructed area to exhaust into (for more detailed Clearance Guidelines, please see page 16). Also, the cool air should not be obstructed out the bottom of the unit. All openings should be sealed with high quality weather stripping. Once installed, plug the unit into a dedicated, grounded wall outlet. The use of an extension cord is strongly discouraged.

If the unit is suspected of malfunction, please refer to the Troubleshooting Guide on page 26.

Air Flow Diagrams



SPECIFICATIONS:

Unit	Capacity	Dimensions (W x H x D)	Electrical	Weight
WM-1500CD	1500 BTU/H	18" x 10.5" x 16.5"	115V 60HZ 1PH 4A	50 lbs
WM-2500CD	2500 BTU/H	18" x 10.5" x 16.5"	115V 60HZ 1PH 5A	55 lbs
WM-1500HTD	1500 BTU/H	18.375" x 10.625" x 16.625"	115V 60HZ 1PH 4A	55 lbs
WM-2500HTD	2500 BTU/H	18.375" x 10.625" x 16.625"	115V 60H 1PH 5A	60 lbs

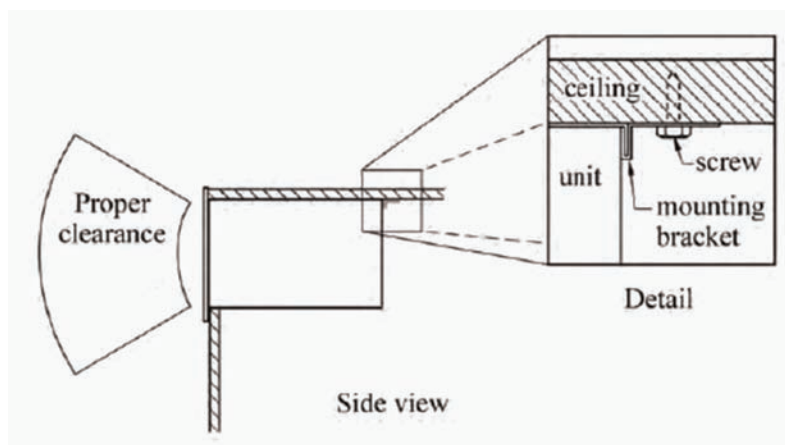
CLEARANCE GUIDELINES

It is very important that you place your cabinet in a well ventilated area. Otherwise, heat exhausted by the condenser will build up and the cooling system will not operate properly.

1) Rear Exhaust Location

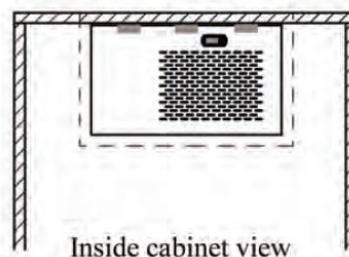
- Leave min. 6 inches clearance from the rear to the wall.
- Leave min. 12 inches clearance from the top to the ceiling.
- Leave min. 6 inches clearance from the left and right sides.

EXAMPLE WITH STANDARD REAR EXHAUST LOCATION:



2) Front Exhaust Location

- Leave min. 6 inches clearance from the front if left and right sides are unobstructed.
- Or, leave min. 36 inches clearance from the front if left and right sides are obstructed



3) Top Exhaust Location

- Leave min. 12 inches clearance from the top to the ceiling.
- Leave min. 2 inches clearance from the rear to the wall.
- Leave min. 2 inches clearance from the left and right sides.

4) Side Exhaust Location

- Leave min. 6 inches clearance from the left or right side to the wall.
- Leave min. 12 inches clearance from the top to the ceiling.

OPERATING YOUR WINE-MATE COOLING UNIT

SETTING THE TEMPERATURE:

- **Set the temperature at 55°F for the optimum aging of both red and white wine.**
- Set the temperature higher when the ambient temperature is very high.
- On initial start-up, the time required to reach the desired temperature will vary, depending on the quantity of bottles, temperature setting and the ambient temperature.
- Allow 24 hours to stabilize the temperature for each new temperature setting operation.

GETTING TO KNOW YOUR WINE-MATE DIGITAL CONTROLLER





DIGITAL DISPLAY



POWER ON/OFF



SET TEMPERATURE & HUMIDITY

START MANUAL DEFROST



UP/HIGH TEMP

DOWN/LOW TEMP

DIGITAL DISPLAY

All Wine-Mate units come standard with a digital control panel featuring an easy to read digital display. The temperature displayed indicates the real-time air temperature as measured by your Wine-Mate unit's temperature probe.

POWER BUTTON

Push the power button to turn your digital controller on or off.

SET (SET) BUTTON

Push the (SET) button when you would like to display the target set point or in programming mode, select a parameter or confirm an operation. Please see page 20 for detailed instructions on setting the temperature and humidity.

DEFROST (DEF) BUTTON

Push (DEFROST) to begin manual defrost.

TEMPERATURE UP/DOWN BUTTONS

(UP) Push to display the maximum recorded temperature or, in programming mode, browse the parameter codes or increase the displayed value.

(Down) Push to display the minimum recorded temperature, or in programming mode browse the parameter codes or decrease the displayed value.

COMPRESSOR "ON"



COMPRESSOR LED INDICATOR

When this LED indicator is lit, the compressor is enabled. When it is flashing it means that the Anti-Short Cycle Delay has been enabled.

DEFROST CYCLE "ON"



DEFROST LED INDICATOR

This LED indicates the defrost cycle is on.

°C °F

°C OR °F LED INDICATORS

The °C or °F indicates the temperature measuring unit (Celsius or Fahrenheit). A flashing °C or °F means that the unit is in programming mode.









ALARM OCCURING

ALARM LED INDICATOR

This LED indicates that an alarm is occurring. Please turn to page 20 for Alarm Codes and Recovery.

BASIC KEY COMBINATIONS

-  +  — Locks and unlocks the keyboard
-  +  — Enters programming mode
- SET +  — Returns to the room temperature display
- SET +  — Returns to the room temperature display

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HOW TO VIEW/SET THE DESIRED TEMPERATURE OR "SET POINT":

To view the current set point value: Push and immediately release the **SET** key. The display will show the value. Wait 5 seconds or push **SET** again to return to the previous display.

To change the set point value: Press and hold the **SET** key until the "C" or "F" indicator light starts blinking. You are now in programming mode and have 10 seconds to begin adjusting the desired temperature. Use the UP or DOWN button to adjust the value, then press **SET** again or wait 10 seconds to save the new desired temperature.

NOTE: The unit turns on at set-point **Set** plus regulation differential **Hy** after anti-short cycle **AC** has elapsed; the unit turns off at set-point **Set**.

HOW TO ADJUST THE HUMIDITY:

The parameter **Fon** is used to adjust the humidity in the wine cabinet. Higher **Fon** results in higher relative humidity. Use a separate hygrometer to monitor the humidity of your cabinet.

MANUAL DEFROST:

To manually start the defrost cycle: Push and hold the DEF key for at least two seconds. Note: By default the cooling system will defrost once every 24 hours.

ALARM CODES

The Wine-Mate digital control panel features an LED alarm indicator that will turn on when triggered. In addition, the control panel will display the following codes:

MESSAGE	CAUSE	FUNCTION
P1	Temperature probe fault	Compressor switching to Con and CoF
HA	High temperature alarm	Probe temperature ALU higher than the setting temperature; outputs unchanged
LA	Low temperature alarm	Probe temperature ALL lower than the setting temperature; outputs unchanged
CA	External alarm	All outputs off

ALARM RECOVERY

Probe alarm "P1" starts a few seconds after the fault in the related probe and stops a few seconds after the probe restarts normal operation. Check connections before replacing the probe. Temperature alarms "HA" and "LA" automatically stop as soon as the temperature returns to normal. Alarm "CA" (with i1F=PAL) recovers only by switching the unit off and then on again.

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IMPORTANT: During normal working conditions, the display shows the temperature measured in the air. In case of an active alarm, the display flashes between the temperature and the alarm code.

PARAMETERS:

*Please note: not all cooling units use these exact parameters.

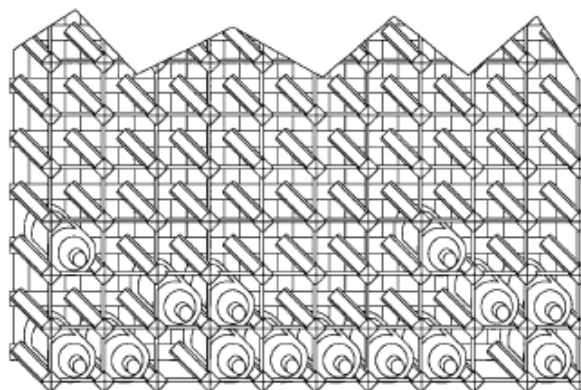
PARAMETER	DESCRIPTION	DEFAULT VALUE
Set	set-point (°)	55
Hy	temperature regulation differential (°)	4
AC	anti-short cycle delay (min)	10
Con	compress on with probe faulty (min)	15
CoF	compress off with probe faulty (min)	30
CF	temperature unit (°F/ °C)	F: Fahrenheit
rES	display resolution	in: integer
dLy	temperature display delay (min)	1
ot	probe calibration (°)	0
US	maximum set-point (°)	65
LS	minimum set-point (°)	50
idF	defrost cycle interval time (hour)	12
MdF	defrost cycle endurance time (min)	30
ALC	temperature alarm type	rE: relative to set-point
ALU	high temperature alarm (°)	10
ALL	low temperature alarm (°)	10
AFH	alarm recovery differential (°)	5
ALd	temperature alarm delay (min)	60
dAO	temperature alarm delay on startup (hr)	23
SAA	heater set-point (°)	40
SHy	heater regulation differential (°)	4
FnC	fan operating mode	C-n: on with compressor & off during defrost
Fon	fan on with compressor off (min)	0
FoF	fan off with compressor off (min)	15

Operating instructions for more advanced features are available. Please visit:
<http://www.vinotemp.com/Service-Support/Owners-Manuals.aspx> to download the manual for your specific Wine-Mate unit.

BOTTLE STORAGE

Follow these recommendations when loading and storing wine bottles in your Vinotemp cabinet:

- Load your bottles with the corks facing the door(s).
- Since cold air is heavier and warmer air rises, store your white wine towards the bottom of the cabinet and red wine toward the top. This is ideal since white wine benefits more from cooler temperatures than reds.
- Load wine bottles starting from the bottom, placing the bottles evenly in the racking from left to right. This will prevent the cabinet from shifting and potentially knocking the doors out of alignment.
- Keep the rack open every few bottle spaces to allow for air circulation.
- Loading the cabinet with no more than two cases per day will allow the cooling system to rapidly cool the wine to its desired temperature.



Load wine starting at the bottom with corks facing the cabinet's door(s)

- Split bottles are thin and may slip through our universal 3.75" cubicles. Racking may be customized to accommodate split bottles, however, if attempting to store split bottles in 3.75" racking, please place them towards the bottom as they may slip through the racks without additional support.
- Some bottles, such as Magnum sized bottles or large Champagne bottles, may be too large for our universal 3.75" racking. You may customize your racks to include larger sizes, however, if attempting to store bigger bottles on standard racking, please place them towards the top of the cabinet near the cooling unit where there is more space.
- Please view the Vinotemp Bottle Size Guide on the following page for more details about racking and bottle size.

VINOTEMP BOTTLE SIZE GUIDE



The standard or universal size of Vinotemp's racking is 3.75" unless customized to 4" or 4.5".

Shown left to right: 750 ml bottles such as Bordeaux, Cabernet, small Champagne, Burgundy, and Pinot Noir are suitable for universal 3.75" racking. Turley and large Champagne bottles are suitable for 4" racking. Magnum sized bottles will fit in 4.5" cubicles.

IMPORTANT: The guidelines provided are general wine bottle size guidelines. Bottle sizes vary depending on the manufacturer.

MAINTENANCE

Your Vinotemp wood wine cabinet was designed to be a low maintenance appliance. There are, however, a few simple procedures that will help to extend the life of your cabinet.

FURNITURE FINISH

Your wine cabinet is protected by high quality factory grade finish. To prevent drying and to maintain the finish of your cabinet, use a soft rag, microfiber cloth, and furniture polish periodically to preserve your cabinet's finish.

GASKET CARE

If the cabinet's cooling system is running continually without reaching the desired temperature, the problem may lie with the door gaskets not sealing correctly.

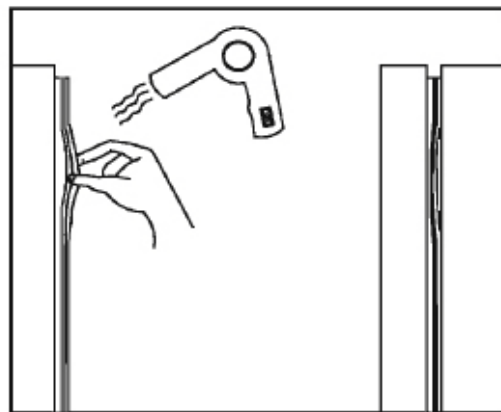
Examine the door gasket around the entire unit. An effective way to check for gaps is to turn on the interior light* of your cabinet and turn off the lights in the room. Is there light leaking out of the cabinet? This may indicate that an area is not sealing properly. If a problem exists, use the following guidelines to resolve the issue:

- Using a hair dryer, heat the gasket up while using your fingers to pull the gasket outwards. Doing this for several minutes will loosen the gasket material and increase its flexibility.
- After heating the gasket, close the door and determine if the magnetic strip within the gasket will seal with the metal strip on the door.
- Repeat this process until the gasket seals correctly.
- Once it has, leave the doors closed for three hours.
- The seal should retain the new shape after this process.

**Note: not all cabinets come standard with an interior light.*

DOOR INSTRUCTIONS

To prevent temperature and humidity fluctuations as well as maintain a tight seal between the cabinet doors, you should keep your doors locked when the cabinet is not in use. This will also help prevent the possibility of the doors becoming warped over time.



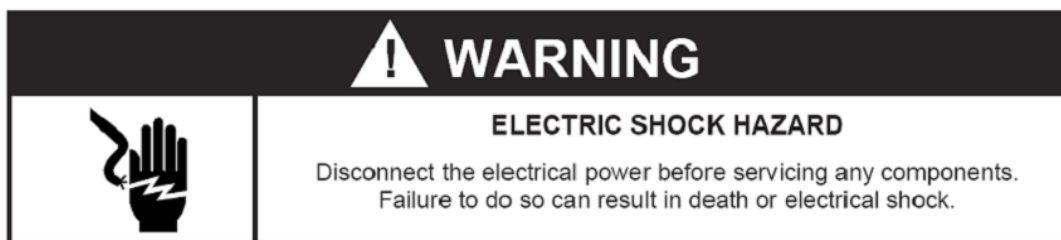
DOOR WARPING

Our unfinished wood cabinets are not warranted against warping. Because the grain of the wood is not sealed, it is possible that the wood may become distorted over time. This is why it is not recommended to purchase a cabinet that is unfinished. Fortunately, the effects of wood warping can be minimized with the following procedure:

- If your cabinet doors appear warped, leave them open to expose both door surfaces to the same outside conditions for 48 hours.
- To accelerate the process, wet the contracted (dry) door panel with a damp towel or sponge and allow the doors to dry, both sides exposed.
- To prevent future moisture exchange and wood warping, thoroughly seal the outside of the doors with two coats of moisture proof wood sealant.
- Never seal a warped door as it might be impossible to correct the condition after treatment.

IMPORTANT: Vinotemp is not responsible for reversible moisture induced warping of unfinished doors or for doors stained and/or sealed after shipment from the factory.

CLEANING YOUR WINE-MATE COOLING UNIT



Cleaning the Condenser

- Clean the condenser regularly at least every 6 months.
- Condenser is located on the ambient air intake side of the cooling unit.
- Use a condenser brush or a vacuum cleaner with an extended attachment to clean the condenser.

Removing Condensation

Sometimes, during normal operation of the cabinet, condensation will form inside. This should be cleaned off. This often happens during periods of high temperature and humidity, however, too much condensation could also indicate other problems. See Troubleshooting on the next page.

TROUBLESHOOTING

Please contact us at 1-800-777-VINO (8466) or Info@Vinotemp.com for assistance with your cabinet or Wine-Mate cooling unit. You may also submit a service request anytime at <http://www.vinotemp.com/Service-Support/Request-Service.aspx>.

COMPLAINT	POSSIBLE CAUSES	SOLUTION
Unit is not running	<ul style="list-style-type: none"> a. Power cord unplugged b. No power to unit c. Temperature setting too high d. Low voltage e. Incorrect or loose wiring f. Defrost light blinking g. Running light blinking 	<ul style="list-style-type: none"> a. Check that the power cord is plugged in b. Check power at receptacle and fuses c. Lower the temperature setting d. Contact an authorized electrician e. Check all wirings and connections f. Defrost cycle is on g. Call service at 1-800-777-VINO
Compressor stopping and starting but has a short running time	<ul style="list-style-type: none"> a. Incorrect temperature setting b. Incorrect voltage c. Failed thermistor d. Failed components e. Improper condenser airflow f. Dirty condenser g. Overcharge of refrigerant h. Discharge or suction pressure too high 	<ul style="list-style-type: none"> a. Adjust the temperature from 55°F to 60°F b. Check your cooling unit's owner's manual and for correct voltage requirements c. Check the thermistor by placing it in ice water and measuring resistance d. Check compressor windings, start relay and overload protector e. Check the condenser fan f. Clean condenser g. Call service at 1-800-777-VINO to remove refrigerant

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		h. Call service at 1-800-777-VINO for OEM information
Fan motor is running but compressor is not running	<ul style="list-style-type: none"> a. Incorrect power supply b. Incorrect or loose wiring c. Failed components d. Liquid refrigerant in the compressor 	<ul style="list-style-type: none"> a. Check your cooling unit's owner's manual and for correct voltage requirements b. Check all wirings and connections c. Check start relay, start capacitor, overload protector, and compressor d. Call service at 1-800-777-VINO for OEM information
Compressor running but fan is not	<ul style="list-style-type: none"> a. Fan blade bond b. Incorrect or loose wiring c. Failed motor 	<ul style="list-style-type: none"> a. Check for proper fan blade clearance b. Check all wiring c. Call service at 1-800-777-VINO
Wine-Mate unit is not cooling but the compressor and fan continue to run	<ul style="list-style-type: none"> a. Evaporator's airflow is restricted b. Refrigerant is leaking c. Refrigeration system is restricted 	<ul style="list-style-type: none"> a. Check for airflow through evaporator b. Check for loss of refrigerant c. Call service at 1-800-777-VINO to check for restrictions
Temperature is too high or the Wine-Mate unit is running too long	<ul style="list-style-type: none"> a. Improper evaporator or condenser air flow b. Dirty condenser c. Iced evaporator d. Malfunctioning fans e. Improper seals f. Area to be cooled is too large for the current Wine-Mate unit g. Low voltage h. Operating 60 Hz unit at 50Hz i. Sealed system problem j. Undercharge or overcharge 	<ul style="list-style-type: none"> a. Check for air restrictions b. Clean the condenser c. Defrost the evaporator and reset the temperature d. Check both fans e. Check gasket and door opening f. Check for excessive load or incorrect installation g. Check power supply h. Use proper 60 Hz

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		<ul style="list-style-type: none"> i. Call service at 1-800-777-VINO if there is loss of refrigerant or restrictions j. Call service at 1-800-777-VINO to add or remove refrigerant
House circuit tripping	<ul style="list-style-type: none"> a. Incorrect fuse or breaker b. Incorrect wiring c. Failed components 	<ul style="list-style-type: none"> a. Check for proper fuse or breaker b. Check all wirings and connections c. Call service at 1-800-777-VINO
Noisy operation	<ul style="list-style-type: none"> a. Wine-Mate unit's mounting area is not secure b. Loose parts c. Compressor overloaded due to high ambient temperatures or airflow restriction d. Malfunctioning components 	<ul style="list-style-type: none"> a. Add support to improve installation b. Check fan blades, bearings, cabinet washers, tubing contact and loose screws c. Check for airflow blockage d. Call service at 1-800-777-VINO

FREQUENTLY ASKED QUESTIONS

Where are Vinotemp wine cabinets made?

Vinotemp wine cabinets are handcrafted in Rancho Dominguez, California, near North Long Beach, Carson, and Compton (20 minutes from LAX).

What kind of wood is used to make the cabinets?

The standard exterior of our Reserve Series cabinets is white oak unless customized. The Economy and WC Series cabinets are made of Red Oak or Luan Mahogany unless customized. The exterior of our Sonoma Series cabinets are made of Cherry Wood Veneer unless customized.

What is the insulation factor?

The "R" factor is approximately 11.6. The walls of Vinotemp cabinets are 1.75" inches thick, filled with rigid board insulation, and a vapor barrier on each side to keep the cold air in and the hot air out.

What is the BTU on standard models?

Unless the Wine-Mate unit has been upgraded, most cabinets come standard with the WM-1500CD cooling unit which is 1500BTU. For all cooling units, the model number corresponds with the BTU rating, with the exception of 220-Volt systems. We offer cooling units from 1500BTU to 8500BTU. Please visit www.Vinotemp.com to view the latest Wine-Mate models and pricing information.

What is the ideal temperature range for the aging of wine?

For both red and white wine, the ideal temperature range for long term storage and aging is 55°F - 58°F. Wine will age more rapidly at higher temperatures.

Can a Vinotemp unit be installed in a closet?

Yes, but the closet must be large enough to have a louver door installed to allow air to circulate.

What if my floor is not level?

All Vinotemp wine cabinets have between 4 to 6 levelers built in. The legs can be adjusted to a range of 1 inch to level your cabinet.

What kind of wine rack is included in my cabinet?

- Reserve Series: Redwood and Aluminum racking
- Sonoma Series: All Redwood racking
- Economy Series: Wood and Aluminum racking

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What size bottles will fit in Vinotemp wine cabinets?

Standard 750ml Bordeaux bottles on 3 ¾" racking. Please visit pages 22 and 23 for further details.

Is custom racking available?

Yes. For example, half of the cabinet can be outfitted with 3.5"* racking to maximize storage capacity. Additionally, a quarter of the racks can be universal or standard size (3.75") while the rest can be built to a larger specification such as 4-4.5" for bigger bottles such as Magnums or Champagne bottles.

**Note: 3.5" racking only available for all wood racking, not Cellar Trellis.*

Can a Vinotemp wine cabinet be dismantled and reassembled inside?

Yes. This is sometimes necessary during installation, when trying to move the cabinet through doors or around sharp turns. Vinotemp supplies a dismantling kit and instructions with every wine cabinet. It takes approximately 60 to 90 minutes to disassemble a cabinet and reassemble it inside. Please see page 8 for details.

Do you use magnetic doors?

Yes, each unit comes standard with magnetic gaskets which create a tight seal.

Can I control the temperature?

Yes. Please see page 17 for details.

Will my Vinotemp wine cabinet save me space?

Yes. For example, if you were to attempt to store thirty-six cases without a Vinotemp wine cabinet, you would have to designate approximately 10 feet of wall space (width), stacking the cases four cases high. A 700-Model Vinotemp cabinet only requires 4 feet of wall space (width) and holds 440 bottles and thirty-six cases.

Do you offer commercial wine cabinets?

Yes. Vinotemp manufactures custom wine cabinets to meet your specific wine storage needs. All of our wine cabinets may be utilized in restaurants, hotels, country clubs, wine bars, etc. They may also be NSF certified for an additional cost

Do you build custom wine cabinets?

This is Vinotemp's specialty; any size, style, shape, material, and color. We can custom build the cabinet according to your specifications.

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Do you offer custom doors?

Yes. Vinotemp offers a wide variety of glass doors: thermal, dual paned, and vacuum sealed. Tempered glass is also an option. There are many different kinds of beveled doors and windows and a variety of carved doors and laminates available.

May I pick up my wine cabinet at the Vinotemp warehouse?

Yes. We will load the cabinet onto your vehicle and will require that you sign a release form.

How are wine cabinets shipped?

Cabinets are transported in commercial trucks or vans by hired companies who have years of experience moving high quality furniture products.

Do you offer International shipping?

Yes, for an additional fee.

Do you offer custom finishes?

Yes. Provide us with a sample and we will match it to your specifications.

Do you manufacture walk-in wine cabinets?

Yes. With bottle capacities from 600 to 20,000 bottles, our modular panels are fully insulated. It will take two men a full day to assemble a walk-in: including floor, walls, ceiling, cooling system, door, lighting, wine and case racks.

Do you offer different voltage systems?

Yes. If you have purchased a cabinet within the United States or Canada, it will come standard with a Wine-Mate unit that is 115V 60Hz. Outside of the US, we offer 220V 50Hz units.

What size cubicles do you make?

TYPE OF BOTTLE OR WINE	SIZE OF CUBICLE
Bordeaux, Cabernet, small Champagne, Burgundy, and Pinot Noir (750ml standard wine bottles)	3" <i>(Note: Sonoma cabinets, 3.5")</i>
Champagne, Dom Perignon, etc	4"
Magnums	4.5"
Splits	3"

*Standard 750ml bottles will fit into 4" cubicles, but they will slip through 4 ½" cubicles.

Wood Wine Cabinet Owner's Manual

TERMS AND CONDITIONS

Vinotemp International ("Seller") and the person or entity that acquires these goods from Seller ("Purchaser") hereby fully agree to the following terms and conditions of the sale: Shipping fees are the responsibility of the Purchaser whether freight prepaid or freight collect. Seller assumes no responsibility for the goods sold to the Purchaser once the goods have left the Seller's premises, including, but not limited to, late delivery by the moving carrier, or for events caused by any difficulty carrier incurs in attempting to fit the goods into the Purchaser's place of business or residence due to the size of the goods or otherwise. Purchaser assumes all responsibility for delivery, payment of freight, access, measurement, installation, hook-up, wiring, moving and storage of the goods. The transportation of all goods is subject to the terms and conditions which the moving carrier imposes on Purchaser including, but not limited to, additional charges imposed per flight of stairs, and/or additional charges resulting from the carrier's inability to safely and/or adequately use the building elevator to lift the goods to an upper floor. Any claim for damages incurred during shipment by the carrier of the goods are insured and handled directly with the carrier and must be noted at time of delivery. Any damages due to manufacture defects will be handled directly with Vinotemp International, subject to the limited warranty.

All sales are final, and unless authorized in writing by the Seller, Purchaser may not return the goods, under any circumstance. If Purchaser refuses to accept the goods, under any circumstance, the Purchaser is liable for the return and cost of freight both ways, and if Seller does take back the goods, there will be a restocking/service fee that is 35% of the purchase price of the goods. (Product must be in original packaging). Built-to-Order products (Including Cabinets, Racking, and Accessories) are non-returnable. Purchaser must notify Seller of non-conforming goods within four days of delivery, after which time all goods are deemed accepted. If an order has been placed and production has started, cancellation of your order will incur a 15% charge. If Purchaser tenders payment with a check that has insufficient funds (NSF), or stops payment on a check or credit card for any reason, Purchaser agrees to pay for all costs associated with the Seller's collection or litigation of such a claim, including without limitation extra damages, court costs and attorneys' fees. Finance charges begin the date of invoice. Collection fees plus NSF fee of \$50 will be added to your invoice, which you agree to promptly pay. Title to the goods does not pass until payment is received in full by Seller and Seller retains a security interest in the goods until they are paid for in full. Statute of limitations must be handled in arbitration in the County of Los Angeles.

LIMITED WARRANTY: Seller warrants that the goods will be free of defects in materials and workmanship as follows: Furniture style (wood) wine cabinets made in the U.S.: all cooling unit parts for a period of 5 (five) years; cabinetry and labor (uninstalled) for a period of 12 (twelve) months from date of sale. For the metal cabinet wine units: parts and labor for cooling system and cabinetry for a period of 12 (twelve) months from date of sale. Thermoelectric Units: 90 (ninety) days from the date of sale (including Wine Coolers, Beer Dispensers, Humidor, Portofino Wood Cellars, and Refrigerators). Wine-Mate Split Systems and installed products are parts only for 1 year, no labor. Other Wine-Mate Cooling Systems are 5 years parts, 1 year labor. Wine Accessories and Racking Systems are not warranted. There is no warranty on parts purchased separately. Removal and re-installation of unit is not included in warranted labor. Purchaser's exclusive remedy is limited, at Seller's option; to repair or replace defective part[s] with either new or factory reconditioned part[s]. Purchaser is responsible for shipping the unit pre-paid to designated facility and Seller will pay return shipping charges in the continental United States for items repaired under warranty within 12 (twelve) months from date of sale. Since the natural variation in texture, density, grain, color, tone and shade of wood is unavoidable; Seller does not guarantee the texture, color, tone or shade of the wood: nor does seller guarantee the colorfastness of wood or against peeling, chipping, cracking or scratching. Note: Unfinished wood is subject to warping; all wood surfaces must be sealed before placing cellar into service. Improper placement of the unit will void the warranty. By Vinotemp in writing, any third party repair facility must be pre-approved before providing parts free of charge. This limited warranty does not cover damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor trouble, strikes, lockouts, delay of carrier, unauthorized repair, or any other cause beyond the control of the Seller, whether similar or dissimilar to the foregoing. Seller is not responsible for any damages caused to Purchaser's property resulting from the good. This limited warranty applies only inside the Continental US (Alaska, Puerto Rico and Hawaii are not warranted.).

For Non-New Units (Scratch & Dent/Refurbished/Floor Models), warranty for compressor units is 90 days from your dated invoice and 30 days for thermoelectric units (parts for function only, not cosmetic defects). These units are refurbished and sold as is; Purchaser assumes risks to the quality and performance of goods and assumes the costs of all necessary service or repair not covered herein.

For Element Grills (via Element Products LLC), grills have a 1 year comprehensive parts warranty on entire product. Three years limited parts warranty covering the stainless burner and a thirty day limited parts warranty on grill accessories. If grill is defective and unused plus all packaging and parts are intact, we will either replace the grill or provide service to repair the grill. Returned product must accompany all original packaging and parts and is subject to our 35% restocking fee (and freight both ways).

With Wine-Mate products, if the customer calls and the product is "defective", you must obtain a letter from your qualified refrigeration technician at the customers cost, to verify that the unit was installed properly, with proper ventilation and the unit is truly malfunctioning due to manufacture defect.

Purchaser understands and acknowledges that the goods sold here are wine cellars, cigar humidors, and/or other similar units which house wine or cigars. Purchaser assumes all risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fire, water damage, mold, mildew, dryness and similar and any other perils that might occur.

Seller is not responsible for incidental or consequential damages, and there are no warranties, expressed or implied, which extend beyond the Limited Warranty described above. Warranty and liability are non-transferable. The implied warranties of merchantability and of fitness for a particular purpose are hereby expressly disclaimed. Some states do not allow the exclusion of incidental or consequential damages, or a waiver of the implied warranties of fitness and/or merchantability, so the above limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state. Seller disclaims any indemnification for claims of infringement of any intellectual property of protectable nature. In the event of any dispute between Seller and Purchaser arising out of or relating to these terms and conditions or to the goods sold generally, Purchaser must first file a written claim with Seller within 10 days of the occurrence giving rise to the claim and wait an additional 30 days for a response before initiating any legal action. The sale and all terms are subject to California law. Any legal proceeding arising out of or relating to these terms and conditions or to the goods sold generally shall be brought solely and exclusively in the County of Los Angeles, CA. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute.

The above terms and conditions are the only ones governing this transaction and Seller makes no oral representations of any kind. These Terms and Conditions may only be modified in writing, signed by both Purchaser and Seller. 4/13



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